



Mocha Almond Date Overnight Oats



SERVINGS



COOKING TIME

1

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This recipe is a twist on Date Overnight Oats. With a jolt from the mocha, sweetness from the dates and crunch from the salted almonds, this breakfast will help your get through busy mornings.

Ingredients

- 1/2 cup [Quaker® Oats-Old Fashioned](#)
- 1/2 cup unsweetend almond milk
- 1/2 teaspoon espresso powder
- 1 teaspoon cocoa powder
- 1/4 cup plain yogurt
- 2 tablespoons pitted dates
- 1 tablespoon honey
- 1 teaspoon chia seeds
- 2 tablespoons roasted salted almonds, chopped
- Pinch sea salt

Cooking Instructions

1. Add Quaker® Oats to a container of your choice and pour in milk.
2. Mix in espresso powder and cocoa powder.
3. Alternate between layers of yogurt and dates.
4. Top with almonds, chia seeds, and honey.
5. Refrigerate overnight and enjoy in the morning! Top with additional almonds and cocoa powder if desired.
6. Let steep for at least 8 hours in a refrigerator 40° F or colder.
7. Best to eat within 24 hours.